

## Three Cheese Spinach Manicotti



### Prep:

15 mins

### Total:

1 hour

### Sirve:

10 servings

### Pieza:

6 Qt. Grand Gourmet with Cover (Limited Edition)

Máquina Saladmaster

6.5 Qt. Double Walled Bowl

### Valora:

Seleccionar valoración Give Three Cheese Spinach Manicotti 1/5

Give Three Cheese Spinach Manicotti 2/5 Give Three Cheese

Spinach Manicotti 3/5 Give Three Cheese Spinach Manicotti 4/5

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### Contribuido por:

Diana Valenciano

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### Descripción de la Receta:

No need to turn on the oven when making this dish! With Saladmaster, baking on the stove-top is a breeze, and the Grand Gourmet Skillet gives you enough cooking capacity to feed a hungry crowd! Stuffed with 3 cheeses and spinach, this vegetarian pasta dish is guaranteed to become a family favorite!

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33 -

35

manicotti shells, uncooked

30

oz  
ricotta cheese, part skim  
(850  
g)  
16

oz  
frozen spinach leaves, chopped  
(454  
g)  
2

cups  
Parmesan cheese, halved  
(200  
g)  
2

cups  
mozzarella cheese, halved  
(200  
g)  
3

large  
eggs, whole  
1

tbsp  
garlic powder  
(2  
g)  
1

tbsp  
Italian seasoning  
(2  
g)  
67

oz  
Italian tomato sauce  
(1.9  
kg)  
salt/pepper to taste (optional)

### **Preparación :**

1. In a bowl, mix the ricotta cheese, half of the cheese, eggs, seasonings and  $\frac{3}{4}$  of the spinach together. Add to a pipping bag or a plastic zipper bag and cut the corner off to be able to pipe it into the uncooked manicotti shells.
2. Once shells have been filled, add a layer of sauce to the bottom of the skillet and layer the manicotti shells into the skillet. It should fit approximately 30-35 uncooked, stuffed manicotti shells.
3. Top the shells with the remaining tomato sauce, cheese and

spinach. Place cover on the skillet and set temperature to medium heat. When Vapo-Valve? begins to click turn heat down to low and cook for 30 - 45 minutes or until manicotti shells are al dente.

4. Serve immediately. If desired with garlic bread and a side salad.

Información nutricional por ración

**Calorías:**

228

**Grasa Total:**

10g

**Grasa Saturada:**

5g

**Colesterol:**

54mg

**Sodio:**

519mg

**Carbohidratos:**

19g

**Fibra Dietética:**

3g

**Azúcar:**

6g

**Proteína:**

15g